



STARTERS

SAKE KASU CHALLAH <i>golden raisin butter</i>	8
LOX CHICHARRON <i>shichimi-togarashi</i>	5
PICKLE PLATE <i>assorted seasonal pickles</i>	9
SHALOM JAPAN CAESAR SALAD <i>market greens, tofu dressing, anchovies, parm, za'atar, crumbs</i>	17
JEW EGG* <i>honeynut hummus, mushrooms, spinach, pepitas, feta, balsamic glaze</i>	16
SAWA'S MAMA'S KARAAGE <i>japanese fried chicken, pickled peppers</i>	10
OKONOMIYAKI <i>wagyu pastrami, sauerkraut, bonito flakes</i>	19

OMAKASE

FAMILY STYLE CHEF'S MENU <i>for parties of 4 or more</i>	75
--	----

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your chance of food borne illness or disease.

20% gratuity may be added to checks for parties of six or more



NOODLES

MATZOH BALL RAMEN <i>chicken broth, scallion, mandels, wood ear mushroom, nori</i> + soy marinated egg* 3 + foie gras dumpling 4 + additional matzoh ball 3 + make it spicy 2	19
SPICY VEGETARIAN MATZOH BALL RAMEN <i>special shio-koji broth, yuba, scallion, mandels, mushrooms, nori</i> + soy marinated egg* 3 + additional matzoh ball 3	19
SESAME TEMOMI MAZEMEN <i>shiitake, mushrooms, cucumbers, shiso, chili crisp</i> + soy marinated egg* 3 + extra mushrooms 3	19
KIDS RAMEN <i>noodles, chicken broth, chicken, nothing green!</i> <i>for children 10 or younger</i>	9

CLASSICS

WAGYU PASTRAMI SANDO <i>gulden's mustard, caraway shokupan, dill pickle</i> + dr. browns celray soda 4	24
HAMBAGU PATTY MELT <i>house sauce, provolone, caramalized onions, caraway shokupan, dill pickle</i>	19
LOX BOWL* <i>sushi rice, ikura, avocado, japanese pickles, fried capers, chili mayo, cilantro</i>	32



DINNER MENU